

Thanksgiving 2021

pick-up Wednesday, November 24th

Place your Order by Thursday, November 18th

online ordering available at emilyscafeandcatering.com



Appetizers

Pastry Encrusted Baked Brie stuffed with raspberry preserves, crostini, flatbreads, crackers
\$75 (serves 20)

Cheese Board chef's selection from: wedges of Stilton, Vermont cheddar, brie, boursin, dill Havarti, Parmigiana Reggiano, pecorino, Aged Gouda, Jarlsberg, dried fruits and nuts, Crostini, crackers, flatbreads
\$70 small tray / \$140 large tray

Antipasto Display prosciutto, soppressata, marinated provolone, stuffed cherry peppers, roasted artichoke hearts, sundried tomato confit, pickled red onion, assorted olives, and grapes, wedge of pecorino and basil pesto, crostini and toasted herbed focaccia
\$154 (large only)

Farm Harvest Crudité cauliflower, broccoli florets, baby carrots, fennel, sweet bell peppers, asparagus, celery, radishes, cucumber, cherry tomatoes with spinach dip and hummus
\$40 small tray / \$80 large tray

Turkey

Whole Ready-to-Roast Brined Turkey rubbed with herb butter on a bed of mirepoix
Small 12-14Lb \$112
Medium 15-17Lb \$128
Large 18-20Lb \$150

*these are size ranges / we cannot guarantee exact size

Bone-In Ready to Roast Turkey Breast
Approx. 7-8Lbs

Side Dishes

Herbed Gravy \$8.00 pint \$16.00/quart

Apple Sausage or Classic Stuffing w/ onion celery and sage \$7.50/lb.

Cranberry Orange Relish \$7.00/pint

Roasted Garlic Mashed Yukon Gold Potatoes \$7.00/lb.

Maple Whipped Sweet Potatoes \$7.00/lb.

Roasted Haricot Vert with garlic and shallots \$10.00/lb.

Quinoa & Wild Rice Salad with roasted butternut squash, dried cranberries, pepitas, red onion and honey balsamic vinaigrette \$9.00/lb.

Caramelized Brussels Sprouts with bacon and shallots \$8.00/lb.

Sage Roasted Root Vegetables carrots, parsnips, celery root, sweet potato, turnips and onion \$7.50/lb.

Herb Crusted Macaroni and Cheese
\$36.00 half hotel pan (serves 15)

Cheddar Cheese Corn Bread \$6.00/loaf

Buttermilk Biscuits \$15/dozen

Baby Arugula Salad crumbled gorgonzola, cranberries, and slivered almonds, apple-cider vinaigrette
\$28.00 small/ \$48 large

Candied Pecan Salad mixed field greens, crumbled goat cheese, dried fruit, apple cider vinaigrette
\$28.00 small / \$48 large

Dessert

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10" Apple Pie \$20

10" Pumpkin Pie \$20

10" Pecan Tart \$30

Apple Cranberry Crumble Bars \$3.50 each

Pumpkin Chocolate Chip Bars \$3.50 each